



Private Dining at Fanhams Hall

Autumn Winter '26-27

Do you have something to celebrate?

We enjoy adding fun to every event and will help to arrange the party you dreamt of, a great location, scrumptious meal, well stocked bar and lively entertainment. All are in hand at Fanhams Hall.

Our formal dining packages includes...

3 Course sit down meal
Tea, coffee and mints
Linen, napkins & tableware
Dedicated Events Coordinator
Private dining room hire

All from £75.00 per person

Our stunning dining rooms...

Library.....15 to 24 people
Oak Suite.....25 to 45 people
Great Hall.....60 to 120 people
Lakeside Pavilion.....60 to 130 people*

Pssst?.... We have included our room hire in our price per person.

*The Library is subject to availability and cannot be guaranteed unless within 3 months.

* Bookings for the Great Hall will include the Conservatory Bar. Bookings for the Lakeside Pavilion can make use of the Atrium Bar however this will not be exclusively private unless booked in advance.

*Visit our social media and website for more information.

*Lakeside Pavilion only available until December 2026



A warm welcome

Welcome your guests in the best way possible....add some canapés to your drinks reception to add an extra edge to your special occasion.

Your drinks reception

Bucks Fizz & Pimms Reception (2 Glasses) | £18.00 per person
Jug of Fresh Fruit Juice (4 Glasses) | £12.50 per jug
Jug of Sparkling Elderflower Presse (4 Glasses) | £13.50 per jug
Jug of Pimms | £38.00 per jug
Bottles Beers (Peroni, Corona) | £7.25 per bottle
Bottles Wine | from £33.00 per bottle
Prosecco Reception (6 Glasses) | £49.00 per bottle
Ridgeview reception (6 glasses) | £78 per bottle
Taittinger Champagne (6 Glasses) | £94.00 per bottle

Canapés

Your choice of 4 items from £14 per person

Onion Bhaji, Mango Chutney (V) (DF)
Vegetable Spring Roll, Sweet Chilli Sauce (V) (DF)
Sustainable Bread Cracker, Basil Emulsion, Tomato Chutney (V) (DF)
Halloumi, Hot Honey (V) (GF)

Duck Gyoza, Ponzu Dip (DF)
Crispy Beef Brisket Reuben, Beef Fat Mayonnaise (can be GF)
Carbonara Croquette, Garlic Aioli, Parmesan Crisp
Chicken Parfait Cone, Port Gel
Honey and Black Pepper Pork Belly Skewer, Pickled Apple and Apple Cider Gel (GF and DF)

Scampi and Chip Skewer (DF)
Prawn Toast, Wasabi Emulsion (DF)
Smoked Salmon Tartare Tart, Soy and Lime Jelly



Formal dining menu

Over 40 guests - Choose 1 starter, 1 main, 1 dessert for the whole group.

40 guests or fewer - 3 choices per course (must include vegetarian option) or the same as above

Pre-order deadline - Guest choices due 4 weeks before event

Starter

Cauliflower (VE) (GF)

Roasted Cauliflower Pannacotta, Pickled Cauliflower, Chickpea, Mint and Pomegranate Salsa

Beetroot (VE) (Can be made GF)

Beetroot and Toasted Cumin Soup, Coconut Yoghurt, Lavash Bread Crisp

Goats Cheese (V) (Can be made GF)

Wookey Hole Goat's Cheese, Poached Quince, Pumpkin Seed Granola

Salmon (GF)

Chamomile Cured Salmon, Blood Orange, Chamomile and Buttermilk Dressing, Sea Herbs

Crab (DF) (Can be made GF)

Brixham Crab, Granny Smith Apple, Dill Mayonnaise, Curry Brick Pastry

Chicken (DF)

Confit Chicken Pressing, Roast Garlic Puree, Black Garlic Tuille, Charred Spring Onion

Ham Hock (GF)

Pulled Ham Hock Rillettes, Cured Egg Yolk, Potato Straws, English Mustard Emulsion

Gruyere (GF)

Gruyere, Leek and Prosciutto Terrine, Tomato Chutney, Crisp Leeks



Formal dining menu

Sorbets

from £4 per person

Green Apple, Passion Fruit, Lemon, Lime, Orange or Raspberry, £4 per person

Bellini Sorbet, £6 per person

Blood Orange and Campari Sorbet, £6 per person

Lime and Tequila Sorbet, £6 per person

Main

Aubergine (VE) (GF)

Sumac Aubergine, Bayaldi, Panisse Chips, Golden Raisin and Tomato Salsa

Celeriac (Can be VE and GF)

Roast Celeriac, Roasted Celeriac Puree, Braised Celery, Pickled Grapes, Pearl Barley, Goats Cheese

Hake (GF)

Seared Hake, Red Wine Braised Salsify, Braised Leeks, Saffron and Caviar Veloute

Stone Bass (GF) (Can be DF)

Stone Bass, Roasted Parsnip, Braised Fennel, Parsnip Puree, Parsnip Bark

Chicken Supreme (Can be DF and GF)

Corn Fed Chicken Supreme, Pressed Confit Leg, Baby Potato Fondants, Sprouting Broccoli, Broccoli Puree, Madeira Jus

Beef (DF) (Can be GF)

Stout Glazed Sirloin of Beef, Anise Carrot, Carrot Puree, Braised Cheek, Cavolo Nero, Fondant Potato, Stout and Honey Jus

Duck (Can be DF)

Pan Seared Duck Breast, Duck Leg, Boulangère Potato, Poached Plums, Roast Radicchio, Plum Jus

Pork (GF) (Can be DF)

Slow Cooked Pork Belly, Pigs' Cheek, Truffle Potato Terrine, Curly Kale, Apple Jus



Formal dining menu

Desserts

Pannacotta (Can be GF and VE)

Caramelised Almond Pannacotta, Pineapple and Pomegranate Salsa, Miso Shortbread

Spiced Carrot Cake (Can be GF and VE)

Spiced Carrot Cake, Cheesecake Frosting, Zesty Orange Marmalade, Blood Orange Sorbet

Sticky Toffee (Can be VE)

Sticky Toffee Pudding, Honeycomb Ice Cream, Popcorn Cluster, Malted Caramel Sauce

Semolina Cake (Can be VE and GF)

Semolina Cake, Limoncello Syrup, Whipped Key Lime Posset, Gin and Tonic Sorbet

Tiramichoux

Tiramichoux, Pistachio Ice Cream, Banana Espresso Crémeux

Egg Custard

Ube Egg Custard Tart, Apple and Blackberry, Cookie Topping, Apple Sorbet

Black Forest

Black Forest Gateaux, Sour Cherries, Hazelnut Granola, After Eight Ice Cream

Brownie

Chocolate Brownie Creme Brulée, Passionfruit Sorbet, Lime Curd

Key - allergens listed on the items mean they are or can be adapted too suit that dietary requirement.

Soya = Soya

DF = Dairy Free

Ses = Sesame

Cel = Celery

Nut = Contains nuts

GF = Gluten Free

G = Gluten

F = Fish

M = Milk

E = Egg

Su = Sulphites

V = Vegetarian

Ve = Can be made
vegan

Cru = Crustations

Moll = Mollusc



Something for the little ones

Ensuring there is something for everyone, your children will have a set menu from our children's menu below available to children 10 years and under

Starter

Garlic Bread (V) (DF)

Fruity Melon Boat (VE) (DF and GF)

Vegetable Crudities with Hummus (VE) (GF and DF)

Mains

Cheese and Tomato Pizza, Chunky Chips (V)

Vegan Sausage, Mash and Beans (VE) (DF)

Chicken Strips, Chips, Peas (DF)

Sausage, Mash, Beans (can be DF and GF)

Bucatini Pasta, Passata, Parmesan (Can be GF)

Desserts

Fruit Jelly Cocktail (VE) (GF and DF)

Chocolate Cookies and Ice-cream (can be GF and DF)

Strawberry and Vanilla Ice-cream, Mixed Berries, Wafer (can be GF and DF)

From £30 per child

Please select 1 choice per course for all children.



We'd love you to stay

There are 77 bedrooms available for guests wishing to stay over.

Bedrooms are available on a "first come, first served" basis so ensure your guests book early to avoid disappointment!

April 2026 to March 2027 rates

Friday	Courtyard Cosy £125	Courtyard Comfy £145	Courtyard Family £205
Saturday	Courtyard Cosy £140	Courtyard Comfy £160	Courtyard Family £220
Sunday - Thurs	Courtyard Cosy £115	Courtyard Comfy £135	Courtyard Family £185

Booking terms

Event night special rates

- The above rates apply only to the night of your event.
- These rates are available exclusively for our Courtyard bedrooms.
- Main House bedrooms are limited and can be booked at our best available rate through our direct website.
- All rates include VAT, breakfast, and are based on double occupancy.

Bank Holiday Pricing Adjustments

- Sunday before Bank Holiday Monday: Saturday rate
- Bank Holiday Monday: Sunday rate
- Bank Holiday Friday: Saturday rate

Booking Terms

- 50% non-refundable deposit is required at the time of booking.
- Terms and conditions apply.